

Extreme Chocolate Cake

Ingredients

2 cups white sugar	2 teaspoons vanilla extract
1 3/4 cups all-purpose flour	1 cup boiling water
3/4 cup unsweetened cocoa powder	3/4 cup butter
1 1/2 teaspoons baking soda	1 1/2 cups unsweetened cocoa powder
1 1/2 teaspoons baking powder	5 1/3 cups confectioners' sugar
1 teaspoon salt	2/3 cup milk
2 eggs	1 teaspoon vanilla extract
1 cup milk	
1/2 cup vegetable oil	

Directions

- ❖ Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.
- ❖ Use the first set of ingredients to make the cake. In a medium bowl, stir together the sugar, flour, cocoa, baking soda, baking powder and salt. Add the eggs, milk, oil and vanilla, mix for 3 minutes with an electric mixer. Stir in the boiling water by hand. Pour evenly into the two prepared pans.
- ❖ Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool for 10 minutes before removing from pans to cool completely.
- ❖ To make the frosting, use the second set of ingredients. Cream butter until light and fluffy. Stir in the cocoa and confectioners' sugar alternately with the milk and vanilla. Beat to a spreading consistency.
- ❖ Split the layers of cooled cake horizontally, cover the top of each layer with frosting, then stack them onto a serving plate. Frost the outside of the cake.

